

SPECIAL MENU

3 COURSES

available all day

1

CAPRESE



soft creamy buffalo mozzarella & extra virgin olive oil

SPAGHETTI AGLIO OLIO E PEPERONCINO



slow fried garlic, fresh chillies, parsley & extra virgin olive oil

CREME BRULEE

classic dessert made of a rich, smooth thick custard with
a caramelised hard top

2

CALAMARI FRITTI

hand cut squid rings lightly battered served with tartar dip

LINGUINE VONGOLE IN BIANCO

clams, white wine, garlic, fresh chillies & extra virgin olive oil

TIRAMISÙ

luscious savoiardi soaked in coffee liqueur and topped with
mascarpone

£19.95

AMARCORD

CUCINA ITALIANA

Food Allergies & Intolerances: Please always inform your server about any allergens or intolerances which may affect you. Allergens, such as nuts or gluten are not contained in the ingredients

A discretionary 10% service charge will be added to your final bill.